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REG. 4. Containers to be marked with name of shipper and date of shipment.—All containers in which oysters are shipped into the city of New York shall be plainly and individually marked with the name of the shipper and the place and date of shipment.

Sausage and Smoked or Preserved Meat and Fish—Manufacturing or Preparing.
(Reg. Dept. of Health, Mar. 30, 1915.)

Regulations of the department of health of the city of New York, adopted March 30, 1915; effective April 1, 1915; relating to section 330 of the sanitary code, which provides as follows:

SEC. 330. Business of manufacturing or preparing sausages and smoking or preserving meat or fish regulated.—The business of manufacturing or preparing sausages or smoking or preserving meat or fish shall not be carried on, nor shall any place therefor be established, in the city of New York without a permit therefor issued by the board of health or otherwise than in accordance with the terms of said permit and with the regulations of said board.

Any meat or meat products sold under the name of sausage or sausage meat shall correspond to the following definition:

Definition.—For the purpose of these regulations sausage or sausage meat shall be held to be a comminuted meat from cattle or swine, or a mixture of such meat, either fresh, salted, pickled, or smoked, with or without added salt and spices and with or without the addition of edible animal fats, blood, and sugar.

REGULATION 1. Animal tissues used as containers, such as casings or stomachs.—All animal tissues used as containers, such as casings or stomachs, must be clean and sound and impart to the contents no other substance than salt.

REG. 2. Food not to be stored in stables or other insanitary places.—Food shall not be prepared or stored in any stable, room used for sleeping purposes, or in any room or place which is dark, damp, poorly ventilated, or insanitary.

REG. 3. Water-closet compartments.—Every water-closet compartment, except when provided with mechanical means of ventilation, shall have a window at least 1 foot by 3 feet between stop beads opening to the external air and the entire window shall be made so as to readily open, or an opening connected with the external air measuring at least 144 square inches for each water-closet or urinal, with an increase of 72 square inches for each additional water-closet or urinal. The door or doors of the water-closet compartment shall be self-closing. Where the water-closet is in direct communication with the room in which food is prepared or stored, if required by the department of health, a suitable and properly lighted vestibule shall be provided. The door of the vestibule shall be self-closing. All water-closet fixtures, water-closet compartments and vestibules shall be maintained in a clean and sanitary condition and in good repair.

REG. 4. Rubbish, useless or offensive material.—No accumulation of rubbish, useless or offensive material shall be permitted in any room or place where food is prepared or stored.

REG. 5. Lighting.—All rooms or places in which food is prepared or stored shall be properly and adequately lighted so that all parts thereof may be readily inspected.

REG. 6. Screening of doors, windows and other openings.—All doors, windows, and other openings shall be properly screened from May 1 to October 31. Screen doors shall be provided with self-closing devices.

REG. 7. Construction of walls and ceilings.—Walls and ceilings shall be of a smooth cement, enamel tile, enamel brick, or other smooth, hard substance that can be kept clean and sanitary and in good repair.

REG. 8. Construction of floors.—Floors of meat canning rooms, curing cellars, boning rooms, meat chopping rooms, where water is used in connection with the opera-

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tion, shall be of cement, properly graded to sewer-connected drains and must be kept clean and sanitary and in good repair.

REG. 9. *Construction of tables and equipment.*—The tables and other equipment used in the meat canning rooms, curing cellars, boning rooms, meat chopping rooms, or other rooms must be made of smooth, hard, material and be so constructed that they can be kept clean and sanitary. When the tops of tables are made of wood (which must be hardwood) they must be constructed so that they can be easily taken apart to admit of cleaning at the end of each day's work.

REG. 10. *Rooms where artificial illumination is required.*—Rooms in which artificial illumination is required or any portion of which is below the level of the ground shall not be used for the preparation of meats unless a permit shall be separately issued therefor by the board of health. Such room or rooms shall be adequately ventilated.

REG. 11. *Sinks and water supply.*—Suitable sinks with an adequate supply of running hot and cold water shall be provided, and wherever required hose connections shall be installed.

REG. 12. *Cleansing of apparatus, utensils, etc.*—All apparatus, containers, and utensils shall be thoroughly cleaned and rinsed with boiling water or sterilized with live steam after each day's use.

REG. 13. *Garbage receptacles.*—Suitable, water tight, properly covered, galvanized iron or other sanitary metal cans for receiving and holding without leakage all garbage and other waste material, shall be provided. A tight fitting cover shall be provided for each can, and the can shall be kept covered. All garbage and other waste material shall be removed from the premises daily and shall not be allowed to become a nuisance.

REG. 14. *Meat not to be placed on floor.*—Meat shall not be placed directly on the floor, but must be placed on a rack or in a suitable container. All racks upon which meat is laid or hung shall be made of a smooth, hard, material and constructed so that they can be removed for cleaning. Floor racks must be at least 6 inches from floor.

REG. 15. *Construction of pickling vats.*—Pickling vats must be constructed of cement or other smooth, hard substance so that they can be kept clean, inoffensive and sanitary. Wooden vats must be elevated at least 6 inches from the floor.

REG. 16. *Water and ice used.*—All water and ice used on premises shall be clean and uncontaminated.

REG. 17. *Meat falling on floor to be condemned.*—All meats that fall on floor shall be immediately condemned and tanked.

REG. 18. *Use of lungs and cows' udders prohibited.*—The use of lungs and cows' udders for use in making sausage or other meat food product is prohibited.

REG. 19. *All equipment such as presses and coolers to be covered.*—All equipment such as presses and coolers must be covered when not in use.

REG. 20. *Working over of sausages.*—The working over of sausages is prohibited.

REG. 21. *Use of coloring matter prohibited.*—The use of coloring matter is prohibited.

REG. 22. *Use of preservatives prohibited.*—Only salt, sugar, saltpetre (except Chili saltpetre), pure spices, vinegar, and wood smoke may be used as preservatives.

REG. 23. *Repeated use of brine.*—The repeated use of brine is prohibited unless it be sterilized after each use.

REG. 24. *Keeping of preservatives, coloring matter.*—The presence in any part of an establishment of any prohibited coloring matter or preservative shall be deemed *prima facie* evidence of its use and the presence of any such material may be sufficient cause for the prosecution of the owners or proprietors of the establishment.

REG. 25. *Rats, mice, and vermin.*—The premises shall be kept free from rats, mice, and other vermin at all times.

REG. 26. *Water-closets and washing facilities.*—A sufficient number of water-closets conveniently located shall be provided for all employees, and such water-closets shall

be kept clean and sanitary and in good repair. A wash room conveniently located shall be provided, furnished with soap, running water, and fresh, clean, individual towels daily. A notice shall be conspicuously posted in water-closet compartment or wash room directing all employees to cleanse their hands before leaving and immediately before commencing work. The use of common towel is prohibited.

REG. 27. *Lockers for clothing of employees.*—Sufficient lockers of metallic construction shall be provided on premises for street clothing of employees. Such lockers, however, shall not be located in any room where food is manufactured or prepared.

REG. 28. *Spitting signs.*—Placards prohibiting spitting on floors shall be conspicuously posted.

REG. 29. *Cuspidors.*—A sufficient number of cuspidors shall be provided, and shall be cleansed and disinfected daily.

Poultry Slaughterhouses—Regulation of. (Reg. Dept. of Health, Mar. 30, 1915.)

Regulations of the department of health of the city of New York, adopted March 30, 1915, effective April 1, 1915, relating to section 325 of the Sanitary Code, which provides as follows:

SEC. 325. *Business of slaughtering cattle, sheep, swine, pigs, calves, and fowl regulated.*—The business of slaughtering cattle, sheep, swine, pigs, calves, or fowl shall not be conducted in the city of New York without a permit therefor issued by the board of health, or otherwise than in accordance with the terms of said permit and with the regulations of said board. It shall not be unlawful, however, to slaughter cattle, sheep, swine, pigs, or calves in the borough of Brooklyn, at such places where such business was established and carried on on January 3, 1898.

REGULATION 1. *Approval of site.*—No poultry slaughterhouse site shall be approved unless the written consent of all owners of real property within a radius of 200 feet from the proposed site shall be obtained and filed simultaneously with the filing of application for approval of site. All such written consents must be attested by a duly authorized notary public or commissioner of deeds.

REG. 2. *Changes of the environment.*—When the environment has changed since the granting of the last permit to such an extent that the maintenance of the slaughterhouse would constitute a nuisance, the application for the maintenance thereof shall be denied, even though the site has been previously approved by the board of health.

REG. 3. *Construction of floors.*—Floors shall be constructed of cement and shall be sloped to one or more drains which are properly trapped and sewer connected. Floors shall be scrubbed and flushed at the close of business each day.

REG. 4. *Construction of side walls and ceiling.*—Side walls and ceilings shall be of smooth, hard, impervious material and must be kept clean and shall be painted or whitewashed as frequently as may be required by the department of health.

REG. 5. *Lighting.*—All rooms in which poultry is stored or killed shall be adequately lighted so that all parts may be readily inspected.

REG. 6. *Ventilation.*—All rooms in which poultry is stored or killed shall be adequately ventilated.

REG. 7. *Height of cages.*—Cages in which poultry is kept shall not be more than two tiers high, and shall be elevated 12 inches above the floor and shall be set on rollers or casters and shall be emptied and cleaned every 48 hours.

REG. 8. *Construction of cages.*—Floors of cages shall be constructed of metal or cement and shall be provided with permanent gutters and leaders. Frames of cages shall be constructed of angle iron; standards shall be constructed of bar iron.

REG. 9. *Cleanliness of cages and gutters.*—Cages and gutters shall be kept clean and sanitary and shall be painted whenever required by the department of health. Floors of cages shall be scrubbed and cleaned immediately after emptying.